# RESTAURANT WEEK—BRUNCH

#### THREE-COURSE BRUNCH –35 per person



Choices listed below.

Choice of a starter, a main and a dessert.

We invite you to try our memorable brunch experience. Your choice of a starter, a main and a dessert with the option to upgrade to bottomless drinks. There is a 1.5 hour time limit for bottomless option per guest. This does not apply for any person that arrives after 2pm. Please drink responsibly.



## **BOTTOMLESS DRINKS**

A la carte options available.

**TRADITIONAL MIMOSA** orange juice, sparkling wine–8

SEASONAL MIMOSA seasonal puree, sparkling wine–9

BLOODY MARY vodka, house made bloody mary mix, seasonal garnish–9

> **ULTIMATE MARGARITA** tequila, agave, lime, triple sec, black salt–13

WHITE SANGRIA sauvignon blanc, fresh fruit, line, þeach cordial–13

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# **ADDITIONS**

CARROTS whipped feta, hazelnut dukkah, pickled shallots-16 ASPARAGUS pancetta, crunchy bits, carbonara-18 BACON house made, smoked, crispy-11

> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## **STARTERS/ SHARE**

WOOD FIRED BREAD olive oil, seasoned butter-9 TEMPURA SQUASH BLOSSOMS ricotta cheese, romesco,pimento-15

GAZPACHO cucumbers, marigolds, jumbo lump crab meat-15

TOMATO SALAD + BASIL PESTO pickled red onions, whipped smoked feta, bread crisps-18

BANANA PANCAKES maple syrup, banana walnuts-12

SHRIMP polenta, green tomato gremolata, cherry tomato-21

**OYSTERS** tequila chili butter, oyster cracker–23

## MAINS

BREAKFAST SANDWICH bacon, cheesy eggs, side potato hash-19 SMOKED SALMON TOAST herb cream cheese, pickled red onions-19 OMELETTE mushroom fricassee, herb ricotta-23 EGGS BENEDICT pepper jelly, country ham, scallion biscuit-21 ORANGE FRIED CHICKEN + WAFFLES buttermilk waffle, sesame seeds, cilantro-23 SMASH BURGER dill pickles, mac sauce, cheddar cheese-25 RISOTTO english peas, preserved lemon, parmesan crisp-24

### DESSERTS

**KEY LIME PIE** meringue, dried lime–13 **TIRAMISU** creme anglaise, ladyfingers, mascarpone mousse–13

DARK CHOCOLATE FUDGE BROWNIE mascarpone whipped cream, cherry compote, powdered sugar–13

As a way to offset rising costs associated with the restaurant, we are adding a 3% surcharge to all checks. This is not to replace employee tips.

> Parties of 6 or more will automatically have a 20% gratuity added to the check.

OPAL RESTAURATEURS: Chef Colin McClimans & Danilo Simic

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# COCKTAILS

#### Seasonal Margarita -14

Ultimate Margarita -13 100% agave tequila, agave, lime, triple sec, black salt

Tropical Storm #2 -15 cachaca, lime, coconut, pineapple



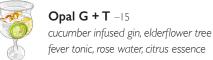
Espresso Martini -15 vodka, licor 43, cold brew, orange essence

Gin Loves Grapefruit -15 gin, citrus thyme syrup, lemon, fresh grapefruit

Sazerac + Smoke -17 rye, cognac, luxardo cherry, smoke angostura bitters, orange bitters



Triple B -15 bourbon, rye, berry basil syrup, angostura bitters, basil, lime



Cucumber + Mezcal -15 spicy mezcal, cucumber cordial, lime, rose water

Watermelon Cocktail -15

vodka, lime, watermelon, habanero essence



# WINE BY THE GLASS

### WHITE

Taking Root, Sauvignon Blanc -12 Moldova

Brigantello, Delle Venezie **Pinot Grigio** –14 Veneti, Italy

Ancient Peaks, Chardonnay -15 Paso Robles, California

Velenosi, Colli Aprutini, Pecorino Prope -15 Abruzzo, Italy

Prosper Maufoux Bourgogne, **Chardonnay**-16 Burgundy, France

Chateau Gâillac. Rose -12 Gaillac. France

Heinz Eifel Riesling -14 Mosel, Germany

### RED

Annabella, Cabernet Sauvignon -16 Napa Valley, California

Chateau Vartely Reserve, **Cabernet Sauvignon** –12 Moldova

Villa Maria, Pinot Noir -14 Marlborough, New Zealand

High Note, Malbec -14 Mendoza, Argentina

Vajra Rosso Langhe -14 Piedmont's Italy

Chateau Loumelat, Bordeaux -15 France

Côtes du Rhône Rouge -15 Rhône Valley, France

### **SPARKLING**

Simonet Blanc de Blanc -12 Loire Valley, France

Poggio Costa Prosecco Brut -12 Italy

Maison Salazar Brut Rosé –12 Languedoc Roussillon, France

## **CRAFT BEERS**

Atlas -8 SPECIAL LAGER

Sierra Nevada -9 HAZY IPA

Silver Branch -8 WHEAT Cloud 9

DC Brau -8 PILSNER

Black Flag -9 VANILA PORTER

Flying Dog Snake Dog -9 IPA

Silver Branch -9 AMBER ALE

### **DRINKS** NON-ALCOHOLIC

**Berry Sparkler** –9 berry, basil, lemon, ginger beer

Cucumber Lime Soda -9 cucumber cordial. lime. seltzer

0% Espresso Martini -9 cold brew, agave, arange essence

